



Provided by Quality Wine and Ale Supply with permission from White Labs
Recipes – Pilsner & Lager Categories

Amigo Mexican Lager

Recipe supplied by: Kirk McHale, Brewer, Pizza Port Brewing Co, Carlsbad, CA
Homebrew Recipe, makes 5 gallons (19L)
All Grain Version

Malt

3.4 lb Great Western 2-row malt

2 lb Great Western 6-row malt

3.3 lb Flaked Corn

Hops

0.5 oz Liberty hops: 60 min.

0.5 oz Liberty hops: At whirlpool

Yeast

White Labs WLP940, Mexican Lager Yeast

Ferment at 51-53 degrees F for 7 days, then let fermentation warm to 62-64 degrees F for 4-6 days for diacetyl rest, chill 5 degrees F a day until you reach desired lagering temperature (this beer was lagered for 6 weeks 31-32 degrees F). Fine with gelatin or isinglass to clarify, carbonate to 2.8 to 3.0. Serve at 38 degrees F with a lime.
Make sure to enjoy with your amigos.

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Recipes – Pilsner & Lager Categories

Amigo Mexican Lager

Recipe supplied by: Kirk McHale, brewer at Pizza Port Brewing Co, Carlsbad, CA
Craft Brew Recipe, makes 7 bbl

Malt

147.5 lb Great Western 2-row malt

86.8 lb Great Western 2-row malt

143.2 lb Flaked Corn

Hops

21.7 oz Liberty hops (615 g): 60 min

21.7 oz Liberty hops (615 g): 5 min

Yeast

White Labs WLP940, Mexican Lager Yeast

Ferment at 51-53 degrees F (11-12 C) for 7 days. Then let fermentation warm to 62-64 F (17-18 C) for dactely rest. Rack and chill 5 F a day until you reach desired lagering temperature.

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Recipes – Pilsner & Lager Categories

Lucknow Munich Helles

Recipe supplied by: Paul Davis of Trout Brook Brewery, Hartford, CT

This recipe won silver medal in the Munchner-Style Helles category at the 2001 Great American Beer Festival. Homebrew recipe, makes 5 gallons (19L)

Malt

12 lb Pilsner malt

2 lb Munich Light malt

12 oz Vienna Malt

10 oz Carapils (Dextrine malt)

Hops

0.5 oz Hallertau (4-5.5% AA): 60 min

0.5 oz Tettnang (4-5% AA): 60 min

0.5 oz Hallertau (4-5.5% AA): 20 min

0.5 oz Tettnang (4-5% AA): 60 min

1.0 oz Saaz (3-4.5% AA): end of boil

Yeast

White Labs WLP838, Southern German Lager Yeast

Original Gravity: 1.052 (12.8 plato)

Final Gravity: 1.014 (3.5 plato)

IBUs: 15-18

SRM: 3-5

Assuming 76% efficiency

Add 3 grams of CaCl (calcium chloride)

Mash at 154 degrees F until complete conversion

Ferment at 48-50 degrees F for 7-10 days. When gravity drops below 1.020 raise temperature to 56-60 degrees F for 48 hours (diacetyl rest). Cellar at 32-34 degrees F for an additional 4 weeks.

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Recipes – Pilsner & Lager Categories

German Pilsner

Recipe supplied by: Brennan Fielding, Honolulu Brewing Co, Honolulu, HI
His Hanalei lager beer won a silver medal in the German-style Pilsner category at the 2001 Great American Beer Festival. Craft Brew recipe, makes 1 bbl.

Malt

50 lb premium Two row or Pilsner malt

Hops

11.3 oz per bbl Hallertauar hops (4% AA): 90 min

Yeast

White Labs WLP830, German Lager Yeast

Original Gravity: 1.052 (13 P)

Final Gravity: 1.008 (2 P)

IBUs: 35

SRM: 2-4

Assuming 63% efficiency

Mash Options: Single infusion - 148 degrees F for 25 min; or Step infusion - 135 degrees F for 20 min, 148 degrees F for 20 min, 163 degrees F for 20 min.

Ferment at 50-55 degrees F.

Enjoy!

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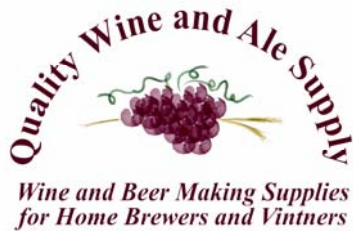
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Recipes – Pilsner & Lager Categories

German Pilsner

Recipe supplied by: Brennan Fielding, Honolulu Brewing Co, Honolulu, HI
His Halalei Lager Beer won a silver medal in the German-Style Pilsner category at the 2001 Great American Beer Festival. Recipe for 5 US gallons (19L)

Malt

9 lb German Pilsner malt (4.08 kg)

Hops

1.75 oz Hallertauer pellet hops (4% AA) 60 min

Yeast

White Labs WLP830, German Lager yeast

Original Gravity: 1.051 or 12.7 Plato

Final Gravity: 1.008 or 2 Plato

IBUs: 35

SRM: 2-4

Assuming 75% efficiency

Mash grain using a single infusion 148 F (64 C) for 45 min [or a step infusion at 135 F (57 C) for 20 min, then at 148 F (64 C) for 20 min] and mash out at 163 F (73 C) for 20 min.

Fermentation temp: 50-55 F (10-13 C)

Enjoy!

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Svend's Popular Pilsner

Recipe supplied by: Svend Nielsen

Description: A full-bodied Pilsner with smooth hop flavor and bitterness.

- 1 can Coopers Brewmaster Series Pilsner Beer Kit
- 2.2 lbs Coopers Light Dry Malt Extract
- 1 lb Corn Sugar
- 1 oz Saaz Hops
- 1 vial Coopers Pilsner Yeast or White Labs Pilsner Lager Yeast (WLP800)
- Coopers Carbonation Drops (priming)

Heat brewing water to 150 F (59-75 C) amount of water determined by the size of your pot. Add Light Dry Malt Extract, corn sugar, mix thoroughly. Heat to just below a boil. Remove pot from heat. Add Coopers Pilsner kit. Mix thoroughly.

To prepare the hops, add the pellets to about 1 litre cold water and bring to a boil, covered. Boil for 10 minutes, remove from heat and let cool. Add the hop water to the wort, straining through a large sanitized strainer, and pressing the water out of the hops with a heavy spoon.

Cool wort to room temperature, transfer to fermenter. Aerate well, then top up to 5 gallons if necessary. Pitch yeast when fermenter is cool to the touch or <80 F (24 C). After fermentation is complete, prime with carbonation drops and bottle.

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